

## **CHRISTMAS MENU 2018**

Pressed Ham Hock Terrine with Honey Croute and Homemade Piccalilli Bubble and Squeak Soup with Bacon Bits and Warm Bread Cranberry and Walnut Crusted Goats Cheese with Mixed Leaves Maple Cured Salmon, Green Apple Salad and Celeriac Remoulade

Traditional Roast Turkey, Pig In Blanket, Stuffing, Roast Potatoes, Parsnips and Seasonal Vegetables

Venison Bourguignonne with Green Beans and New Potatoes Gnocchi Dumplings with Mushrooms, Butternut Squash, Blacksticks Blue Cheese and Wilted Rocket

Spiced Hake, Crushed New Potatoes, Pea Puree, Wild Mushrooms and Pickled Onion Rings

Chocolate Orange Torte with Christmas Pudding Parfait
Steamed Banana Pudding with Salted Caramel Ice Cream
Lemon Posset with Shortbread Biscuit
Belgian Waffle with Cinnamon Apple and Vanilla Ice Cream

## Coffee and Mint Chocolate

£23.95 For 2 Courses / £26.95 For 3 Courses\*

Lunch Time Bookings Monday – Thursday inc £19.95 for 2 / £22.95 for 3\*

\*Cheeseboard Available For A Supplement Of £2 p.p

A Service Charge Of 12.5% Will Be Applied To Parties Of 8 And Over





## FESTIVE MENU PRE-ORDER FORM

	GUEST 1	GUEST 2	GUEST 3	GUEST 4	GUEST 5	GUEST 6	GUEST 7	GUEST 8	GUEST 9	GUEST 10
Starters										
Pressed Ham Hock Terrine with Honey Croute and Homemade Piccalilli										
Bubble and Squeak Soup with Bacon Bits and Warm Bread										
Cranberry and Walnut Crusted Goats Cheese with Mixed Leaves										
Maple Cured Salmon, Green Apple Salad and Celeriac Remoulade										
Mains										
Traditional Roast Turkey, Pig In Blanket, Stuffing, Roast Potatoes, Parsnips and Seasonal Vegetables										
Venison Bourguignonne with Green Beans and New Potatoes										
Gnocchi Dumplings with Mushrooms, Butternut Squash, Blacksticks Blue Cheese and Wilted Rocket										
Spiced Hake, Crushed New Potatoes, Pea Puree, Wild Mushrooms and Pickled Onion Rings										
Desserts										
Chocolate Orange Torte with Christmas Pudding Parfait										
Steamed Banana Pudding with Salted Caramel Ice Cream										
Lemon Posset with Shortbread Biscuit										
Belgian Waffle with Cinnamon Apple and Vanilla Ice Cream										